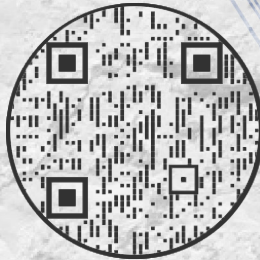


Vera

Cocina & بار

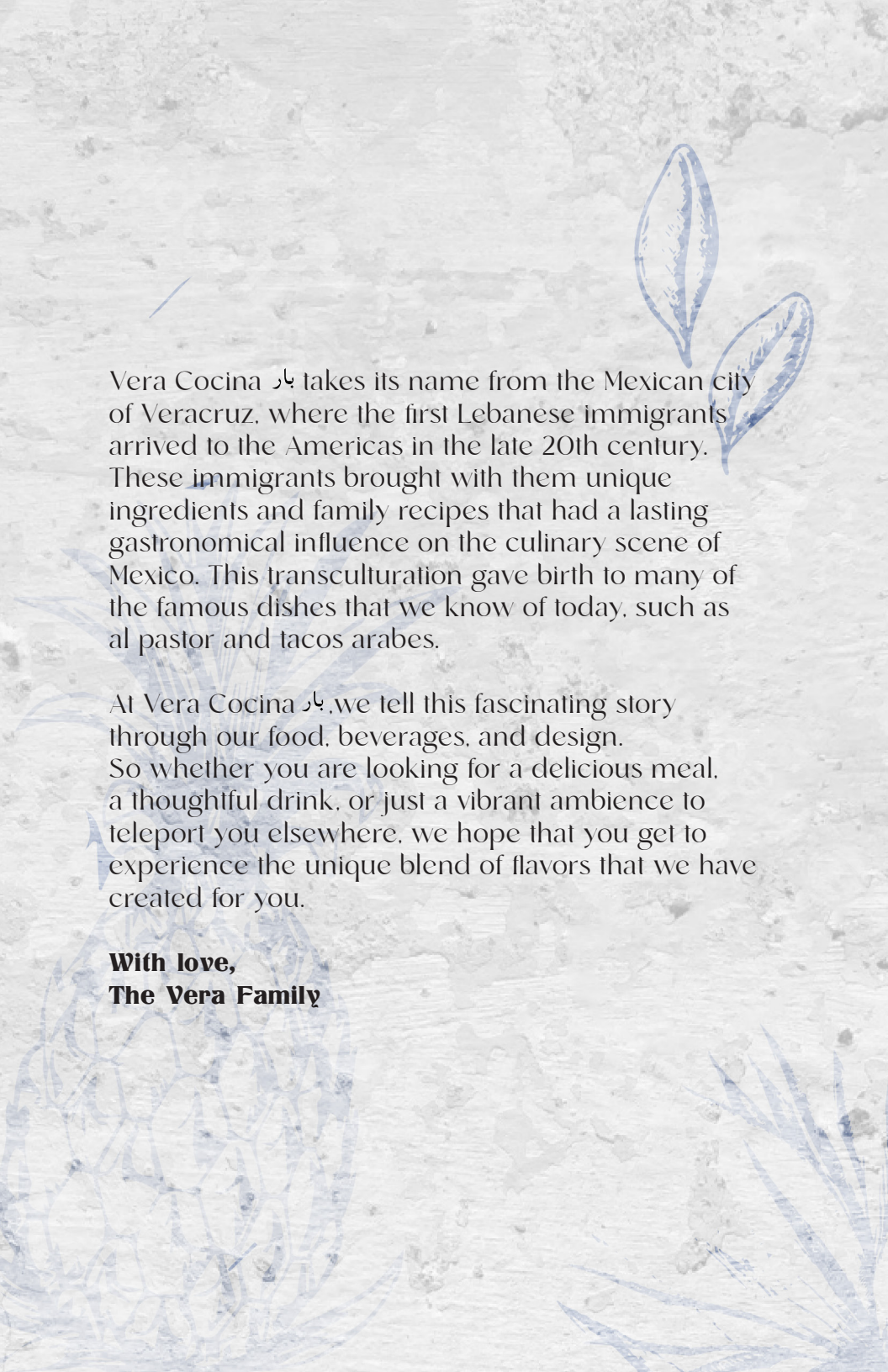


SCAN FOR ONLINE COCKTAIL MENU

2002 Fenwick St NE, Washington DC 20002



@VeralvyCity

The background is a light-colored, textured surface, possibly paper or stone, with faint blue ink sketches of leaves and a pineapple. Two leaves are sketched in the upper right corner, and a large pineapple is sketched in the lower left corner. The text is centered in the middle of the page.

Vera Cocina ٧٤ takes its name from the Mexican city of Veracruz, where the first Lebanese immigrants arrived to the Americas in the late 20th century. These immigrants brought with them unique ingredients and family recipes that had a lasting gastronomical influence on the culinary scene of Mexico. This transculturation gave birth to many of the famous dishes that we know of today, such as al pastor and tacos arabes.

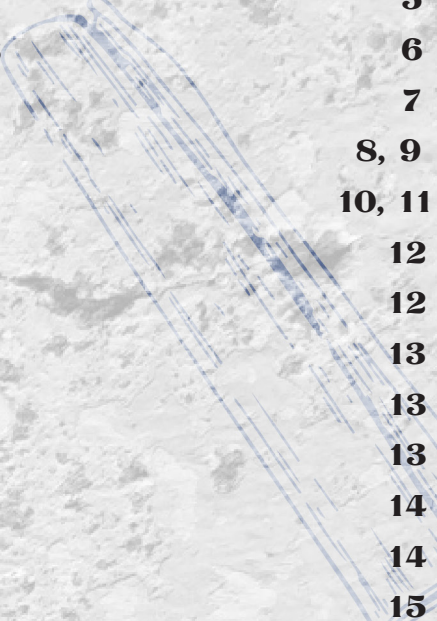
At Vera Cocina ٧٤, we tell this fascinating story through our food, beverages, and design. So whether you are looking for a delicious meal, a thoughtful drink, or just a vibrant ambience to teleport you elsewhere, we hope that you get to experience the unique blend of flavors that we have created for you.

**With love,
The Vera Family**



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Tequila	10, 11
Mezcal	12
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Vodka	13
Gin	13
Rum	13
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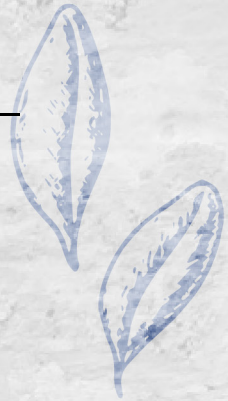


SIGNATURE COCKTAILS



Vamos Habibi, 17 / 100

Tequila, Lime, Nopal, Basil, Arak Spritz



Salma, 17 /80

Mezcal, Fig, Black Lemon, Citrus, Aquafaba



Paraiso, 17

Tequila, Prickly Pear, Coconut, Lemongrass, Chile de Arbol



Mira, 17

Mezcal, Coconut, Aperol, Lemon, Aquafaba, Flower Confetti



Calidez, 17

Mezcal, Guava, Piña, Lime, Cardamom, Espuma



Masa, 18

Tortilla Infused Bourbon, Mango & Ananas Meshwe, Mole bitters, Hickory



Pepino, 17

Jasmine infused Gin, Cucumber, Olive Oil, Lemongrass, Basil Seeds, Mediterranean tonic



Bahr, 40

Oyster Shell Infused Gin, Sea Grapes, Osetra caviar, Mediterranean tonic



CLASSIC COCKTAILS

Infused with the vibrant flavors of Lebanon and Mexico

Dou Dou Shot, 12

Your choice of Vodka, Tequila or Mezcal, Lemon, Tabasco, Olive

Margarita/Mezcalita, 17

Tequila or Mezcal, Fresh Lime, Dry Curacao, Agave

Flavors: Classic, Guava, Prickly Pear, Pineapple, Cucumber
ask about our agua fresca del dia

Make it Spicy?

Choose your Salt: Flower Salt or Tajin + Mexican Za'atar Salt

Za'atar Paloma, 16

Tequila, Fresh Lime, Grapefruit, Soda, Tajin + Mexican Za'atar Salt

Oaxaca Old Fashioned, 17

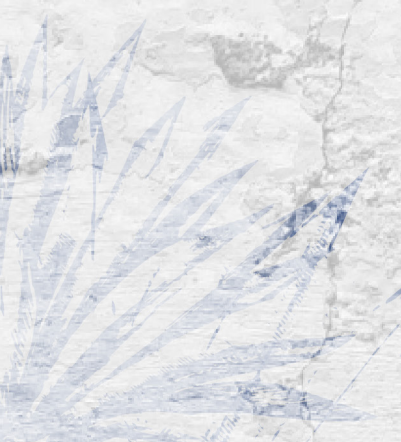
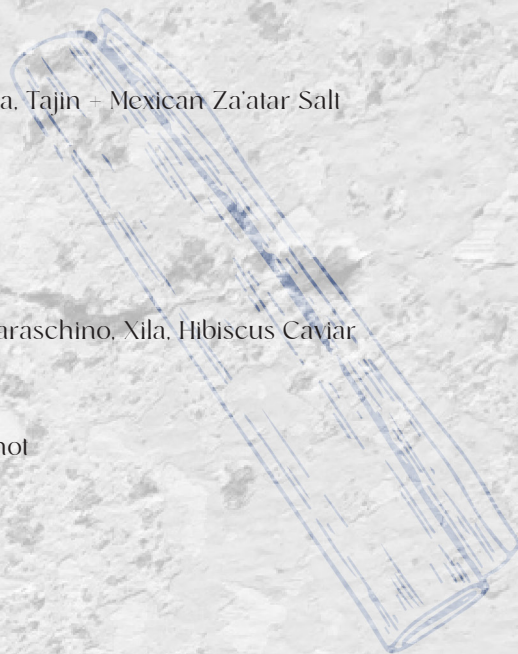
Tequila, Mezcal, Agave, Angostura

Mil Palabras, 18

Gin, Lime, Ancho Chile, Luxardo Maraschino, Xila, Hibiscus Caviar

Kinoto Gin Basil, 17

Gin, Basil, Lemon, Kumquat, Bergamot



CARAJIBOS

Rosa, 16

Espresso, Spiced Rum, Licor 43, Cardamom,
Almond Orgeat, Rose

Amar, 16

Mezcal, Cacao Honey, Cardamom, Espresso

Tradicional, 14

Espresso, Licor 43

BEERS 9

Almaza

Lebanon, Pilsner

Monopolio

Born in Mexico, Lager Clara

Monopolio

Born in Mexico, IPA

MOCKTAILS

Como La Flor, 12

Prickly Pear, Hibiscus, Lime, Agave

Calma, 14

Guava, Yuzu, Dandelion, Shiso

• Contains Broad-Spectrum Hemp

Piña, 14

Pineapple, Lime, Agave Flower, Olive Oil,
Lemongrass, Espuma

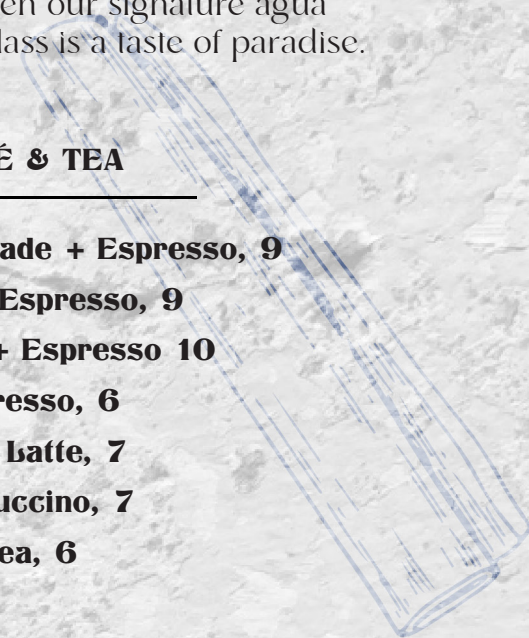
• Contains Adaptogens



Agua Frescas, 10

Crafted with care and a dash of inspiration, our Aguas Frescas bring the vibrant spirit of Mexico to every sip. Made with a rotating selection of tropical fruits and seasonal produce, each flavor is a journey in itself.

From the luscious sweetness of ripe pineapple and watermelon to the refreshing crispness of cucumber, and even our signature agua de horchata, every glass is a taste of paradise.



CAFÉ & TEA

Ginger Lemonade + Espresso, 9

Tonic + Espresso, 9

Horchata + Espresso 10

Espresso, 6

Café Latte, 7

Cappuccino, 7

Tea, 6

VINO POR LA COPA

ESPUMOSO

Laurent-Perrier, 'La Cuvée, Brut, Tours-sur-Marne.
Champagne, France NV. **\$35**

Sauvage Gruet, Blanc de Blanc,
Albuquerque, New Mexico NV. **\$13**

Blopert, Rosé, Brut Reserva, Penedés, Spain 2019. \$20

BLANCO

Massaya Blanc, 'Obeideh & Sauvignon Blanc Blend.
Bekaa Valley, Lebanon. **\$17**

L.A. Cetto, Sauvignon Blanc,
Valle de Guadalupe, Mexico 2020. **\$11**

GAIA Monograph Assyrtiko,
Peloponnese, Greece 2021. **\$15**

ROSADO

Altitudes Ixsir, Rose, Syrah, Caladoc,
Cinsault, Batroun District, Lebanon 2021. **\$16**

TINTO

Ixsir, Grande Reserve Red, Syrah & Cabernet Sauvignon
Blend, Batroun District, Lebanon 2015 **\$20**

Massaya, Grenache, Syrah, Mourvèdre,
'Terrasses de Baalbek, Bekaa Valley, Lebanon 2019. **\$20**

RED

LEBANON

Ixsir, Grande Reserve Red, Cabernet Sauvignon,
Batroun District. **\$90**

Massaya, Reserve, Cabernet Sauvignon,
Mourvedre, Syrah, Bekaa Valley 2012. **\$152**

Château Musar, Cabernet Sauvignon, Cinsault,
Carignane, Bekaa Valley 2017. **\$175**

WHITE

LEBANON

Domaine des Tourelles Blanc, Viognier,
Chardonnay, Bekaa Valley 2021. **\$65**

Chateau Musar, Blanc, Obaideh,
Merwah, Bekaa Valley 2014. **\$163**

Ixsir, Grande Reserve, Viognier, Sauvignon Blanc,
Chardonnay, Batroun District, 2021 **\$80**

MEXICO

L.A. Cetto, Sauvignon Blanc,
Valle de Guadalupe, Mexico, 2020 **\$55**

GREECE

GAIA Monograph Assyrtiko,
Peloponnese, Greece 2021. **\$60**



VINO POR BOTELLA

CHAMPAGNE

Laurent-Perrier, 'La Cuvée', Brut,
Tours-sur-Marne NV. **\$140**

Gaston Chiquet, Brut, Special Club Millesime 2015. \$215

Dom Pérignon, Brut, Épernay 2012. \$600

Blopard, Rosé, Brut Reserva, Penedés, Spain 2019. \$85

OTHER SPARKLING

Sauvage Gruet, Blanc de Blanc,
Albuquerque, New Mexico NV. **\$65**

TEQUILA

- 123 Organic Uno Blanco, 22**
- 123 Organic Dos Reposado, 25**
- 123 Organic Tres Añejo, 29**
- Arette Blanco, 15 / 300**
- Arette Reposado, 18**
- Arette Artesenal Blanco, 20**
- Arette Artesenal Reposado, 24**
- Arette Artesenal Añejo, 30**
- ArteNOM Seleccion 1123 Blanco, 22**
- ArteNOM Seleccion 1414 Reposado, 24**
- ArteNOM Seleccion 1446 Añejo , 28**
- Don Fulano Blanco, 22 / 375**
- Don Fulano Reposado, 26 / 425**
- Don Fulano Añejo, 30 / 475**
- Don Julio 1942, 50 / 775**
- G4 Blanco, 17**
- G4 Reposado, 19**
- Grand Mayan Silver, 35**
- Grand Mayan Cognac Cask, 38**
- La Gritona, 20**
- Mijenta Blanco, 17**
- Mijenta Reposado, 24**
- Mijenta Añejo, 35**
- Partida Blanco, 16**
- Partida Reposado, 19**
- Siembra Azul Blanco, 22**
- Siete Leguas Blanco, 20**
- Siete Leguas Reposado, 24**
- Tres Agaves Blanco, 15**
- Tres Agaves Añejo, 17**
- Volcan Cristalino, 25**



ULTRA/RARE PREMIUM TEQUILA

- Casa Dragones Blanco, 32**
- Clase Azul Plata, 45**
- Clase Azul Reposado, 55 / 750**
- Clase Azul Gold, 65**
- Clase Azul Añejo, 125**
- Clase Azul Ultra, 300**
- Don Julio 1942, 50 / 775**
- Fortaleza Blanco, 29**
- Fortaleza Still Strength Blanco, 40**
- Fortaleza Reposado, 45**
- Fortaleza Añejo, 55**
- Komos Reposado Rosado, 32**
- Komos Anejo Cristalino, 45**
- Komos Extra Anejo, 110**



MEZCAL

- 5 Sentidos Pechuga de Mole Negro, 35**
5 Sentidos Pechuga de Frutos Rojos, 35
 Clase Azul Guerrero, 125
 Clase Azul Durango, 130
 Clase Azul San Luis Potosi, 135
Cruz de Fuego Espadin, 17 / 325
Cruz de Fuego Espadin-Tobala, 21
 Cruz de Fuego Tepextate, 35
 Derrumbes San Luis Potosi, 15
 El Jolgorio Madrecuixe, 40
 Neta Mexicanito, 45
 Pal'alma Cafe de Olla, 48
 Quiereme Mucho Espadin, 22
 Quiereme Mucho Cuishe, 28
 Quiereme Mucho Tepextate, 32
 Rayu Joven, 15/300
Real Minero Barril Artesenal Mezcal, 40
Real Minero Pechuga Artesenal Mezca, 50

RAICILLA & SOTOL

- Flor Del Desierto Cascabel Sotol, 25**
La Venenosa Raicilla Sierra Occidental Black Label, 18
La Venenosa Raicilla Tabernas, 16

VODKA

Civic, 15
Grey Goose, 17 / 375
Ketel One, 17
Tito's, 15 / 350

GIN

3 Brothers Bathtub, 15
Bar Hill, 15
Botanist, 17
Hendrick's, 17 / 350
Monkey 47, 25
Tanqueray London Dry, 16

RUM

Cotton & Reed Coconut, 15
Cotton & Reed Dry Spice, 15
Gosling Black Seal Dark, 15
Leblon Cachaca, 15
Maggies Spiced Rum, 15
Ron Zacapa 24yr, 21
Smith & Cross Jamaican, 15
Urapan Single Blended, 15
San Zanj Haitian, 15



BOURBON/RYE/WHISKEY

- Abasolo Corn Whiskey, 15**
Basil Haydens 8yr, 18
Basil Hayden Dark Rye, 18
Blade and Bow, 20
Gran Maizal, \$17
Jameson, 15 / 350
Jefferson Reserve, 20
Levant Heights Single Pot Still, 15
Makers Mark, 15 / 325
Red Breast 12yr, 23
Woodford Reserve, 20

SCOTCH

- Balvenie 14 yr. Carib Cask, 40**
Glenmorangie 10yr, 20
Johnnie Walker Black, 19 / 350
Macallan 12, 30
Oban 14yr, 35

Y MAS

Ancho Reyes Ancho Chile, 14

Ancho Reyes Chile Verde, 14

Aperol Apertivo, 11

Campari, 11

Cardamaro, 11

Chartreuse Green, 16

Chartreuse Yellow, 21

Chinola Passion Fruit, 11

Grand Marnier, 16

Kahlua, 12

Licor 43, 10

Lillet Blanc, 13

Luxardo Maraschino, 15

Maggie's Farm Falernum, 13

Maggie's Farm Coffee Liqueur, 13

Nixta Licor de Elote, 12

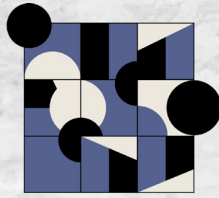
Pierre Ferrand Dry Curacao, 10

Pimm's No.1, 10

Riachi Arak Al Jouzour, 15

Rothman and Winter Orchard Apricot, 10

St. Germain Liqueur, 12



Vera
Cocina & بار

VAMOS HABIBI

**Every Friday and Saturday night at 11:30pm,
we close out dinner service, dim the lights,
turn up the music, and dance the night away
with our curated lineup of music artists.**

To inquire about reservations for tables
during our Late Night Supper Club,
please reach out to **reservations@veradc.com**

For private events, please head over to our website
& fill out an event inquiry under private events or
email Milena@veradc.com.

